



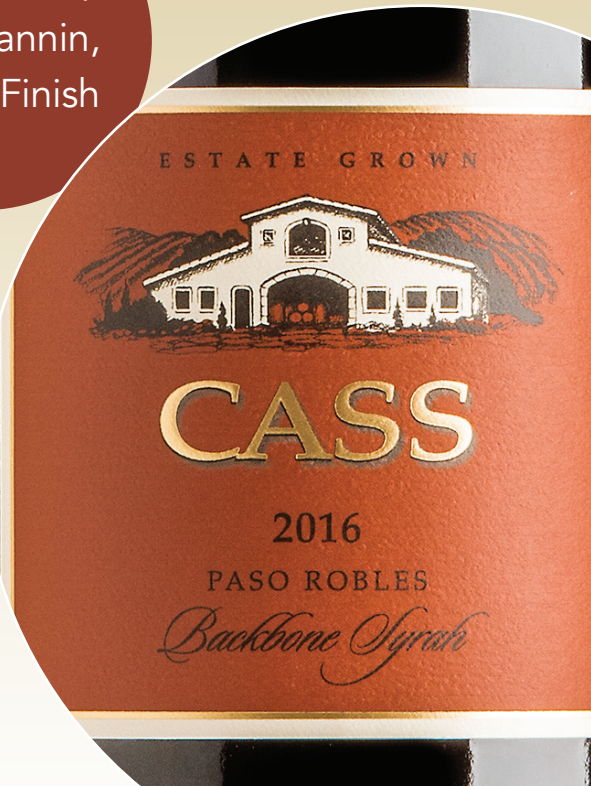
CASS | WINERY

Backbone Syrah 2016

Tasting Notes

Aromas from the glass boast smoked plum, black cherry and root beer candy. Gentle whispers of jasmine flower underscore flinty tannin and savory spice. Baked blackberry and coffee laced soil give way to flavors resembling fire roasted bacon and warm carob chips. Expressions of caramelized fig, cracked pepper and soft hints of vanilla wafer linger to the close.

Full-bodied,
Flinty Tannin,
Savory Finish



WINEMAKING

The grapes were fermented into 5-ton open top fermenters and pumped over multiple times per day to achieve maximum extraction, which was necessary to match the ripe flavors of the vintage. Aged for 22 months in French and American oak.

Composition: 100% Syrah

Alcohol: 14.5%

Aging: 22 months in French and American Oak

Production: 550 Cases

CASS VINEYARD



Our DNA is from France...In 2000, we planted wine grape clones certified by ENTAV, the agency that is responsible for certification of wine grape clones in France. Cass Vineyard was among the first vineyards in California to be planted entirely to ENTAV certified clones.

We have 11 varietals on 145 acres, including seven Rhône varietals as well as four big red Bordeaux varietals.

The Cass Estate Vineyard, located southeast of the town of Paso Robles, exemplifies the quality of the Paso Robles region with its warm days, cool coastal breezes, and exceptional soils.

Deposited over centuries, the diverse alluvial soils make for an expressive site that produces fruit of incredible quality. A long growing season of warm days and cool evenings give rise to vibrantly ripened fruit with dynamic flavor profiles that translate beautifully in your glass.

Learn more about Cass Winery, call us at **805-239-1730** or visit us online at www.casswines.com | 7350 Linne Road, Paso Robles, CA 93446

